

# PEACOCK GRILL

## CHEF'S SPECIALS

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### SOUP

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ROASTED TOMATO BISQUE  
W/ RUSTIC SOURDOUGH<sup>(V)</sup>

Cup \$6

Bowl \$9

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### SHARABLE

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PEACHES & BURRATA<sup>(V)</sup> (MWG)

Di Stefano burrata, fresh basil, Frog Hollow Farm yellow peaches, crushed pistachio, sea salt, olive oil

\$16

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### ENTREE

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MOJO CHICKEN

citrus brined Jidori half chicken, mojo sauce, coconut rice, plantain maduros

\$27

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### SALAD

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MEDITERRANEAN W/

GRILLED HALLOUMI CHEESE<sup>(V)</sup>

Babe Farms little gem lettuce, grilled halloumi cheese, roasted red pepper, kalamata olives, cous cous, red onion, cherry tomatoes, cucumber, mint, lemon oregano vinaigrette

\$22

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### MOCKTAIL

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RASPBERRY-COCOANUT  
AGUA FRESCA

organic coconut and raspberry puree, natural spring water, citrus juices, agave with mint on ice

\$7 per glass

*Ask your server for a selection of other seasonal, non-alcoholic, craft beverages.*

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(V) vegetarian

(VG) vegan

(MWG) made-without-gluten-containing ingredients